

**§ 136.180 Whole wheat bread, rolls, and buns.**

(a) Each of the foods whole wheat bread, graham bread, entire wheat bread, whole wheat rolls, graham rolls, entire wheat rolls, whole wheat buns, graham buns, and entire wheat buns conforms to the definition and standard of identity and is subject to the label statement of ingredients prescribed for bread, rolls and buns by § 136.110, except that:

(1) The dough is made from the optional ingredient whole wheat flour, bromated whole wheat flour, or a combination of these. No flour, bromated flour, or phosphated flour is used. The potassium bromate in any bromated whole wheat flour used is deemed to be an additional optional ingredient in the whole wheat bread, whole wheat rolls, or whole wheat buns.

(2) The limitation prescribed by § 136.110(c)(6) on the quantity and composition of milk and/or other dairy products does not apply.

(b) The name of the food is “whole wheat bread”, “graham bread”, “entire wheat bread”, “whole wheat rolls”, “graham rolls”, “entire wheat rolls”, “whole wheat buns”, “graham buns”, “entire wheat buns”, as applicable.

**PART 137—CEREAL FLOURS AND RELATED PRODUCTS****Subpart A [Reserved]****Subpart B—Requirements for Specific Standardized Cereal Flours and Related Products**

## Sec.

- 137.105 Flour.
- 137.155 Bromated flour.
- 137.160 Enriched bromated flour.
- 137.165 Enriched flour.
- 137.170 Instantized flours.
- 137.175 Phosphated flour.
- 137.180 Self-rising flour.
- 137.185 Enriched self-rising flour.
- 137.190 Cracked wheat.
- 137.195 Crushed wheat.
- 137.200 Whole wheat flour.
- 137.205 Bromated whole wheat flour.
- 137.211 White corn flour.
- 137.215 Yellow corn flour.
- 137.220 Durum flour.
- 137.225 Whole durum flour.
- 137.250 White corn meal.
- 137.255 Bolted white corn meal.

- 137.260 Enriched corn meals.
- 137.265 Degerminated white corn meal.
- 137.270 Self-rising white corn meal.
- 137.275 Yellow corn meal.
- 137.280 Bolted yellow corn meal.
- 137.285 Degerminated yellow corn meal.
- 137.290 Self-rising yellow corn meal.
- 137.300 Farina.
- 137.305 Enriched farina.
- 137.320 Semolina.
- 137.350 Enriched rice.

AUTHORITY: 21 U.S.C. 321, 341, 343, 348, 371, 379e.

SOURCE: 42 FR 14402, Mar. 15, 1977, unless otherwise noted.

EDITORIAL NOTE: Nomenclature changes to part 137 appear at 63 FR 14035, Mar. 24, 1998.

**Subpart A [Reserved]****Subpart B—Requirements for Specific Standardized Cereal Flours and Related Products****§ 137.105 Flour.**

(a) Flour, white flour, wheat flour, plain flour, is the food prepared by grinding and bolting cleaned wheat, other than durum wheat and red durum wheat. To compensate for any natural deficiency of enzymes, malted wheat, malted wheat flour, malted barley flour, or any combination of two or more of these, may be used; but the quantity of malted barley flour so used is not more than 0.75 percent. Harmless preparations of  $\alpha$ -amylase obtained from *Aspergillus oryzae*, alone or in a safe and suitable carrier, may be used. When tested for granulation as prescribed in paragraph (c)(4) of this section, not less than 98 percent of the flour passes through a cloth having openings not larger than those of woven wire cloth designated “212  $\mu$ m (No. 70)” complying with the specifications for such cloth set forth in “Official Methods of Analysis of the Association of Official Analytical Chemists” (AOAC), 13th Ed. (1980), Table 1, “Nominal Dimensions of Standard Test Sieves (U.S.A. Standard Series),” under the heading “Definitions of Terms and Explanatory Notes,” which is incorporated by reference. Copies may be obtained from the Association of Official Analytical Chemists International,